

[SOFT DRINKS]

- Coca cola 4
- Coke zero 4
- Sprite 4
- Sparkling water 375mm (S) 5.80
- Sparkling water 800mm (L) 8.70
- Orange juice 5
- Apple juice 5
- Ginger beer 6
- Calpis water 4.5
- Japanese green tea (Hot or Cold) 4.5

[BEER]

- ★ Asahi Super Dry (Tap beer 400ml) 9.5

[SAKE COCTAIL]

- Samurai Rock (Sake with Lime juice 45ml) 11

[SYOCHU]

- ii chiko (Wheat, Oita 60ml) 8
Alc.20%
- Satsuma Hozan (Sweet potato, Kagoshima 60ml) 9.5
Alc.25%
- Tantaka tan (Shiso, Hokkaido 60ml) 9.5
Alc.20%

[UME-SYU] * We can serve ume-syu on the Rock, Soda or Hot water.

- ★ Ajiwai umesyu (made from Syochu) 60ml 8.5
Alc.10%
- ★ {New} Ippin Mito umesyu (made from Sake) 60ml 9.5
Alc.11%

[SPARKLING SAKE]

- ★ Hana Fuga (Yuzu flavor, 250ml chilled bottle) 16
Alc.5%

※ Menu photos are available on  @101yakitorijin or  @yakitorijin



[JAPANESE SAKE LIST]

*Please, choose chilled, Normal temp or Hot

JUNMAI

- Junmai Ozeki (Hyogo) 150ml 12
Alc.13.5%
SMV.+5 / ACID. 1.5 300ml 22
- [New] Ma no zuru (Niigata) 150ml 16
Alc.14.8%
SMV.+15 / ACID.1.2 300ml 31
- Takashimizu kimoto junmai (Akita) 150ml 14
Alc.15.5%
SMV.+4 / ACID.1.6 300ml 26
- [New] Ippin Junmai (Ibaraki) 150ml 13
Alc.15.5%
SMV.+4 / ACID.1.9 300ml 24

JUNMAI GINJYO

- [New] Naruto tai (Tokushima) 150ml 16
Alc.15%
SMV.+4 / ACID.1.3 300ml 31
- Ura kasumi (Niigata) 150ml 14
Alc.15.3%
SMV.+1 / ACID.1.4 300ml 26
- Jozen-mizunogotoshi (Niigata) 150ml 15
Alc.14.9%
SMV.+5 / ACID.1.5 300ml 28

JUNMAI DAIGINJYO

- Kubota Hekijyu (Niigata) 150ml 21
Alc.15%
SMV.+5 / ACID.1.5 300ml 40
- Dassai 50 (Yamaguchi) 150ml 16
Alc.16.5%
SMV.+3 / ACID.1.5 300ml 31
- [New] Ippin Junmai daiginjyo (Ibaraki) 150ml 23
Alc.16%
SMV.+4 / ACID.1.5 300ml 45
- Dassai 23 (Yamaguchi) 150ml 45
Alc.16%
SMV.+6 / ACID.1.1 300ml 88

[JAPANESE WHISKY]

* We can serve whisky on the Rock, Soda or Hot water.

- Kaku
(Crispy and dry goes well with salty Yakitori)
Alc.40% single 13 double 26
- Yamazaki 12yr
(Representative whisky of Japan has mild and smooth flavor)
Alc.43% single 15 double 30
- Hakusyu 12yr
(Refreshing & sharpness in taste while slightly smoky finish)
Alc.43% single 14 double 28

[WINE LIST]

*B.Y.O wine corkage / per 750ml bottle 12

WHITE

- Te Mānia Sauvignon Blanc (Nelson NZ) 125ml 9 / 43
Alc.12.5%
- Soumah Pinot Grigio "16 (Yalla valley VIC) 43
Alc.12.5%
- Grace Gris de Koshu "15 (Yamanashi JPN) 57
Alc.12%

RED

- Silent way Vineyard Pinot Noir "16 (Lancefield VIC)
Alc.13% 125ml 10 / 45
- Head "Red" Shiraz "15 (Barossa valley SA) 46
Alc.13%
- Grace Kayagatake Rouge "15 (Yamanashi JPN) 61
Alc.12.5%

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Yakitori **JIN**

[IPPIN]

◆ Smoky Edamame 8

◆ Fresh Cabbage 8
(Marinated with Salt sesame sauce)

◆ Tsukemono 8
(Tomato, Chinese cabbage, Cucumber)

■ Chicken Karaage 13
(Fried chicken w/ Radish ponzu sauce)

■ Dashimaki Tamago 14
(Fluffy Japanese egg omlet)

■ 9pc Salmon Tataki 27
(w/ Foie gras, Truffle oil, fresh wasabi)

★ Chicken yaki Gyoza 14
(5pc Sizzling chicken dumplings)

■ (NEW) Chicken Nanban 13
(Battered Fried chicken w/ Tartar sauce)

★ Ebi-chilli-mayo 21
(King prawn tempura w/ Sweet chilli & Mayo)

[SALAD]

■ Pork shabu shabu salad 14
(Choose your dressing - Ponzu radish, Sesami, Wasabi)

[YAKITORI]

Charcoal grilled chicken skewers

*Please, choose Tare (Yakitori sauce) or Shio(Salt)

■ Thigh (Momo) 5

■ Breast (Mune) 5

■ Wing (Tebasaki) 5

■ Skin (Kawa) 5

■ Breast tenderloin (Sasami) 5

★ Negima 6
(Thigh and Breast with Leek)

★ Meat ball (Tsukune) w/ Mild boiled egg 7
w/ Cheese 7

★ Momo negi shio 6
(Thigh w/ salted garlic sauce, shallot)

★ Mune mentai mayo 6
(Breast w/ spicy cod roe mayo sauce)

★ Sasami ume mayo 6
(Breast tenderloin w/ Japanese plum sauce and mayo)

[INNARDS]

■ Gizzard (Sunazuri) 4

■ Liver (Kimo) 4

★ Heart (Kokoro) 4

* Some rare parts of Yakitori are limited in stock.
(Tail, Neck, Artery and Outside skirt and so on) Please, ask our staff !

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Yakitori JIN

[KUSHI-YAKI]

- ★ (9+) Wagyu Beef 10
- ★ King prawn 6
- Enoki mushroom - Pork 5
- Asparagas- Pork 5
- Shiitake mushroom with a chicken filling 5
- ★ Perino Tomato w/ Camembert cheese 5
- 4pc Quail eggs (Uzura) 5

[VEGETABLES]

- ◆ Asparagas 4
- ◆ Okura 4
- ◆ Grilled Rice cake (Mochi)
w/ Yakitori tare, Seaweed 5
w/ Spicy cod roe, Seaweed 5
- ◆ Jalapeno 4
- ◆ Zucchini 4
- ◆ Egg plant 4

[KIDS MENU]

- ★ Yakitori Don 6.50
(A bowl of rice topped w/ Yakitori tare or salt)

[DESSERT]

- ★ Home-made Mizu yokan 11
(Home-made Red bean ager jelly w/ Matcha ice cream)

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Yakitori JIN

[Recommendation]

★Omakase (6pc Chef's selection) 24

★6pc Omakase Premium 37

(9+wagyu, Perino tomato w/ camembert cheese, King prawn, Momo negishio, Mune mentai mayo, Negima misoyaki)

■(New) Teriyaki Chicken Steak 23

(Grilled Thigh 200g with Yakitori sauce w/ Green salad)

★9+ Wagyu ChuckTail Steak 31

(Grilled Wagyu beef 150g served w/ Green salad)

[RICE & NOODLES]

★ Jin soup (Rich chicken soup with Meat balls) 5

◆ Steamed rice 3

★ Yakitori soboro Don 16

(A bowl of rice w/ Yakitori tare, Minced chicken, Mild boiled egg)

■ Yakitori Oyako Don 16

(A bowl of rice topped w/ Yakitori shio, Eggs, Vegetables)

★ Kani Tenshin Han 25

(Thicken chicken soup w/ Alaskan king crab meat on the bowl of rice)

■ A Grilled rice ball w/ Jin soup (Yaki onigiri) 10

※ Additional rice ball 5

★ Kama-Meshi 22

(Rice, Chicken & Vege cooked together in a Japanese pot)

●It takes about 30mins. Please, order at the first.

★ Tori Soba 15

(Thin Udon Noodle chicken soup w/ Yakitori shio & vegetables)

◆ Yasai Soba 14

(Thin Udon Noodle soup w/ Vegetables & tofu)

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Yakitori JIN